Swiss Steak50

Number of Servings: 50 (153.68 g per serving)

Amount	Measure	Ingredient
50.00	svg	Beef, ground, hamburger patty, brld, 10% fat
3.00	qt	Tomatoes, diced, w/juice, cnd
4 1/4	cup	Onion, white, fresh, chpd

Nutri Serving Size Servings Pe	(154g)		cts	
Amount Per Ser	rving			
Calories 19	0 Cal	ories fron	n Fat 9	
		% Da	ily Valu	
Total Fat 10	g		15	
Saturated	Saturated Fat 4g			
Trans Fat 0.5g				
Cholesterol	70mg		23	
Sodium 210	lma		9	
Total Carbo		4a	1	
Dietary Fiber 0g				
Sugars 20				
Protein 22g	,			
Protein 22g				
Vitamin A 29	6 .	Vitamin (2 15%	
Calcium 4%	•	Iron 10%	,	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg	

Notes

* Buy 4 oz 90% lean ground beef patties = ~3 oz EP OR lean 4 oz tenderized, unbreaded steak may be used

Brown meat and place slightly overlapping in two (per 50 servi) 12X20X2 inch counter pans. Cover meat in each pan with equal amounts of tomatoes and onions.

Bake for 1 hour at 350 degrees F to at least 165 degrees F and serve.

Serve 1 patty and 1/4 c (#16 scoop) vegetables/serving.

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